



SQUIRREL COUNTRY SAUSAGE

4 ½ lbs. squirrel (approx. 15 fox squirrels)
1 Tbsp. sage
2 ½ lbs. fresh seasoned pork sausage (with sage)
2 tsp. basil
1 large onion
2-3 tsp. margarine
3 cloves garlic
1 Tbsp. chili powder
4 Tbsp. fresh parsley, chopped
1 Tbsp. black pepper
2 Tbsp. salt
1 tsp. thyme

Now We're
Cookin'!
with
Martha Daniels

Bone the squirrel and grind or chop in food processor.
(Squirrel leg meat is full of tendons and may not grind easily,
but will be fine chopped in food processor.)

Mix together with fresh pork.

Mince the onion and garlic.

Cook the onion until transparent and add the garlic and sauté slightly.

Mix together meats, onion, garlic and herbs.

To test seasonings, form a small patty and cook.

Taste and adjust seasonings accordingly.

Package and freeze in meal-size servings.

When thawing for use, form into small patties to cook or grill or use with
your favorite sausage recipes.

Great on pizza, with pancakes or scrambled in eggs.